STARTERS

HUMMUS
tahini, feta, olive salad, soft pita, carrot & celery sticks, pepper strips -8

SOUP DU JOUR
ask your server for today's selection -5

FRIED GULF SHRIMP
watercress, kumquat vinaigrette, smoked lemon aioli, lemon wedges -14

BACON JAM & ONION DIP
served warm with chips and bread -9

EDAMAME BEANS
edamame in the shell, tossed in maldon sea salt -5

CORNMEAL CRUSTED OKRA SPEARS
sweet corn and blackeyed pea relish, whole grain mustard aioli -8

FRIED PICKLES(6)
house made pickle spears, spicy ranch sauce -8

ENTREES

SEA

SAN FRANCISCO STYLE CIOPPINO
selection of fresh gulf seafood, plum tomatoes, caramelized onion, grilled baquette -27

GRILLED VERLASSO SALMON
charred spring onions, farmer's market tomatoes, frisee lettuce, bacon lardon, farmer's market tomato vinaigrette -25

CHEF'S CHOICE PACIFIC OCEAN CATCH
sauteed sweet pea leaves, ramps, 1 year whisky barrel aged shoyu soy sauce, kimchi puree, lime dust -27

FRIED GULF OYSTERS AND GRITS
fried cheddar & tasso ham grit cake, spinach, red & green bell peppers, yellow onion, cajun cream sauce- 23

LAND

SHORTRIB BOLOGNESE
braised beef shortrib, stewed in chunky tomato sauce, tossed in pappardelle pasta -24

GRILLED 6 OZ FILET
marbled potatoes, baby squash, wild mushrooms, natural beef jus -32

20 oz DRY AGED PRIME BONE-IN RIBEYE
black bean puree, roasted corn, tomatoes, grilled zucchini squash, chimichurri -45

20 oz BONE-IN VEAL CHOP
alabama farmer's market succotash, veal stock reduction -34

ROASTED AIRLINE CHICKEN BREAST
brandy infused grilled peaches, sea beans, pistachios, coffee blossom honey, green strawberries -23

PIZZA & PIZZETTA

GRILLED CHICKEN PESTO
grilled chicken, basil pesto, mozzarella, provolone, parmesan. 14/9

PEPPERONI OR SAUSAGE
red sauce, mozzarella, provolone 14/9

CARAMELIZED ONION AND GOAT CHEESE
fig spread, baby arugula, goat cheese, balsamic glaze, caramelized onion 14/9

THE ULTIMATE
red sauce,smoked sausage, pepperoni, mushroom, peppers, onion, olives 14/9

SPICY HAWAIIAN PIZZA
red sauce, mozzarella, provolone, pit smoked ham, thin sliced jalapenos, pineapple 14/9

SIDES & EXTRAS

house cut russet potato chips -3

house cut french fries -4

side salad of mixed baby lettuces with sherry vinaigrette -5

crispy sweet potato fries -4

kale salad: edamame, carrot, sunflower kernels, craisins, & blueberry-pomegranate vinaigrette -4

BREAD SERVICE
artisanal bread selection, feta cheese-herb dipping oil -4

SALADS

Add any of the following proteins to any salad:
grilled steak skewer-8 | salmon -10 | grilled chicken -6 | grilled shrimp -7

SPINACH SALAD
baby spinach, bacon lardon, pickled red onions, salt cured egg yolk, bacon vinaigrette-11

ASIAN STYLE
cabbages, romaine, scallion, mandarin orange, ramen-sunflower crunch, edamame, carrot, sweet pepper, sesame-ginger vinaigrette, served in a wonton basket chicken or shrimp -13

SUPER FOOD
kale blend, edamame, blueberry, craisins, wild rice, carrot, sunflower seeds, almonds, grilled chicken and blueberry-pomegranate vinaigrette -13

MEDITERRANEAN SALAD
farmers market tomatoes, cucumber, kalamata olives, red onion, feta cheese, grilled NY Strip skewer, greek dressing-17

CHICKEN CAESAR SALAD
grilled chicken, romaine lettuce, tomatoes, parmesan curls, french bread croutons, creamy caesar dressing -13

PEAR AND BLUE CHEESE
sliced pears, point reyes blue cheese, raddichio, candied pecans, arugula, apple cider vinaigrette- 11

PLUM AND RAISIN SALAD
plums, goat cheese, roasted walnuts, green strawberries, golden raisins, frisee, baby lettuce, balsamic vinaigrette-12

FARMERS MARKET CAPRESE SALAD
farmers market tomatoes, petite arugula, compressed pineapple, pine nuts, apple balsamic reduction, buffalo mozzarella-13

SANDWICHES & BURGERS

GRILLED CAJUN CHICKEN SANDWICH
blackened chicken breast, sauteed bell peppers, mushrooms, bacon, pepperjack cheese, lettuce, tomato, red onion -12

BLFGT
bacon, lettuce, fried green tomato, pimento cheese, wheatberry bread -11

GREEK LAMB WRAP
lamb, romaine, feta, red onion, farmer's market tomatoes, taziki sauce-11

CHICKEN SALAD CLUB SANDWICH
pecan & grape chicken salad, lettuce, tomato, bacon, butter croissant -10

GRILL SLIDER DUO
two angus ground chuck & shortrib patties topped with the ingredients of our two specialty burgers on a brioche bun -13

REUBEN SANDWICH
housemade corned beef, thousand island, swiss, sauerkraut, rye bread -11

MONTE CRISTO
wheatberry bread, roasted turkey breast, pit roast ham, lingonberry jam, swiss cheese, battered and fried, served with a powder sugar sprinkle -11

BACON JAM BURGER
house grind: angus ground chuck & shortrib, bacon jam, on a brioche bun -13

BLFGT BURGER
house grind: angus ground chuck & shortrib, bacon, fried green tomato, pimento cheese, on a brioche bun -13

THE GRILL BURGER
house grind: angus ground chuck & shortrib, grilled vidalia onion, housemade dill pickles, lettuce, tomato, and your choice of: american, swiss, cheddar, pepperjack, or pimento cheese. on a brioche bun - 12

EXECUTIVE CHEF JAMES RILES

Lunch with Derry Brice Bunting Tues 12, June 2018. Had the fried Shrimp. Excellent

the grill at The Club

CHEF'S FAVORITE

JUNE COCKTAILS

WATERMELON CUCUMBER MARTINI
cucumber vodka, fresh watermelon juice

MERMAID LEMONADE
dragonberry rum, blue curaco, housemade lemonade

FIZZY PIXIE (pick your flavor!)
vodka, pixie stick, sprite
(cherry, orange, grape, blue maui punch)

MIMOSA FLOAT
rainbow sherbet, prosecco

SUMMER COCKTAILS

STRAWBERRY BOURBON LEMONADE
bourbon. fresh strawberry puree, grand marnier, housemade lemonade

RUM PUNCH
bacardi, malibu coconut, oj, pineapple, gingerale

CHERRY LIMEADE
tito's, cherry juice, fresh limeade

PEACH COLLINS
peach vodka, sour mix, sprite

PINK LEMONADE MOSCATO
pink moscato, lemon juice, simple syrup

HAWAIIAN MIMOSA
malibu coconut, pineapple juice, brut

FROSE
raspberry puree, rose

BEERS

Domestics

Budweiser***
Bud Light***
Miller Lite***
Coors Light***
Michelob Ultra***
Shiner Bock
Samuel Adams
Yuengling

Import/Premium

Amstel Light
Heineken
Pacifico
Carlsberg Elephant
Stella Artois
New Castle
Corona
Sierra Nevada Oktoberfest
Sierra Nevada Pale Ale

Craft/Local Brews

Avondale Battlefield IPA
Avondale Mill City
Avondale Vanillaphant Porter
Founders All Day IPA
Abita Strawberry
Good People Brown
Good People IPA
Good People Coffee Oatmeal Stout
Good People Pale Ale
Pranqster
Rogue Dead Guy Ale

On Tap***

Ghost Train Craft Lager (Ghost Train, Birmingham)
Good People IPA (Good People, Birmingham)
Red Hills Pilsner (Red Hills, Birmingham)
Cahaba Blonde (Cahaba, Birmingham)

WINES BY THE GLASS

WHITES

House White-6***

Pascal Jolivet '15 Sancerre, France -8
Monchhof, '15 Reisling, Germany -8
Ponga '17 Sauvignon Blanc, Marlborough-8
Argyle '14 Chardonnay, Oregon -8
Emerald Hare '15 Chardonnay, Napa-10
Kris '16 Pinot Grigio, Italy -8.5
Paul Mas Estate Picpoul de Pinet '15 Languedoc-8

REDS

House Red- 6***

Four Graces '16 Pinot Noir, Willamete Valley -10
Meiomi '16 Pinot Noir, California -8
Wente '14 Merlot, California -8
Browne Heritage '15 Cabernet Sauvignon, Washington -10
Proximity '15 Cabernet Sauvignon, Santa Barbara -8
Trapiche Broquel '14 Malbec, Argentina -8

SPARKLING & ROSE

Cote Mas Rose, France -7
Piccini Prosecco, Italy -7
Segura Viudas Brut Cava, Spain -8
H & B Rose, Languedoc, France- 7

OTHERS

Coke
Diet Coke
Sprite
Ginger Ale
Fruit Punch
Pink Lemonade
Milk
Coffee

Assortment Of Hot Tea

CURRENT EVENTS

PLEASE PICK UP A NEWSLETTER AT THE HOSTESS STATION FOR A FULL HIGHLIGHT OF UPCOMING EVENTS THROUGHOUT THE CLUB.

Don't forget to download our club mobile application!
Stay signed in with your member web credentials to receive push notifications regarding club updates.
Search The Club, Inc. to download!

MEMBERSHIP

For membership process and sponsorship questions, please contact our Membership Director, Christine Bryan, at cbryan@theclubinc.org.

CHEF'S CORNER

"Let's fall into this season with some good food and good times!
-Executive Chef Riles"

SOCIAL HOUR M-F 4:00-6:30 PM

***1/2 Price Single Well, 1/2 Price House White and Red Wine by the glass
***$2 Select Domestic Bottle Beers ***$3 Highlighted & Local Brews on Draft (13oz.)